SPECIFICATIONS OF FURNITURE

FOR THE

Nos. 1 and 2 Army Cooking-Ranges,

ADOPTED BY CIRCULAR FROM QUARTERMASTER GENERAL'S OFFICE, DATED MAY 25, 1876.

RANGE No. 1.

One wash-boiler.—The wash-boiler to be of 4 XXXX bright charcoal tin, with oval ends, and drop bottom 4 inch deep, of 18-oz. copper; length 211 inches, width 101 inches out to out; extreme depth inclusive of drop bottom, 14 inches. Capacity 11 gallons.

Ears.—Ears of same material as boiler; to be 21 inches wide, 1 inch long, riveted on and doubled to take handle.

Handles.—Handles of No. 5 iron wire, 4 inches long, 13 inch wide out to out. Top to be edged over No. 5 iron wire.

Cover.—Cover to be of 2 XX hundred plate bright charcoal tin with usual pitch.

Lifting-handle.—Lifting-handle, 11 inch wide, with creased edges, to form one-half of circle 31 inches diameter; to be soldered and riveted on.

Rim.-Rim of cover 1 inch deep.

One coffee-boiler.—The coffee-boiler to be of 3 XXX hundred plate bright charcoal tin, with drop bottom \(\frac{3}{4}\) inch deep, of 18-oz. copper. Diameter at base $8\frac{7}{8}$ inches, tapering to $5\frac{1}{2}$ inches at top; extreme depth $9\frac{1}{4}$ inches, inclusive of drop bottom. Capacity $1\frac{1}{2}$ gallon. Top to be edged over No. 9 iron wire.

Ears.—Boiler to have substantial ears 13 inch long, 11 inch wide, finished, tapering to 3 inch at top. Ears to be riveted on.

Bail .- Bail to be of No. 8 iron-wire.

Handle.—Handle to be 1½ inch wide at top, tapering to ¾ inch at lower end, with 2½-inch arch; extreme length 5½ inches. To be edged over No. 9 iron wire, soldered and riveted to boiler.

Lip.—Lip to project 1 inch at top; width at boiler to be 2 inches, tapering to 1 inch at point; to be edged and double-creased and applied to boiler with three rivets. To have not less than thirty perforations on inside, properly spaced.

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Cover.—Cover to be of 2 XX hundred plate bright charcoal tin, with \$-inch rim.

Ring.—Lifting ring to be 1 inch diameter, \$\frac{1}{4}\$ inch wide, edged and creased; clinched through cover and soldered.

One steamer.—The steamer to be of 2 XX hundred plate bright charcoal tin, 10½ inches diameter out to out, depth 4½ inches. Top to be edged over No. 8 iron wire. Bottom to be without rim, pinned to body; to have three triangular rests arranged to fit pot, and to have not less than fifty-seven (57) perforations, each 3 inch diameter, properly spaced.

Handles.—Handles to be 11 inch wide, 31 inches long, with 11-inch

arch at bottom. To be edged and creased and soldered on.

Cover.—Cover to be of same material as steamer, with usual pitch, and 3-inch rim.

Handle.—The lifting-handle to be 11 inch wide, and to form a half circle of 31 inches diameter; to be edged and creased, soldered and riveted on.

One tea-kettle.—The tea-kettle to be of best quality cast-iron, not less than 15 inch thick; size, No. 8 of standard pattern, with sliding lid; capacity 12 gallon.

Bail.—Bail to be of 1-inch half-oval iron.

Weight.-Weight to be not less than 81 pounds.

Three bake-pans.—The bake-pans to be of No. 22 smooth, cleaned, charcoal sheet-iron, without seams, and with substantial folds at corners, and of two sizes, as follows:

Size.—One (1) 15 x 16½ inches, two (2) 7½ x 15¼ inches, measurement on bottom outside; all to be 2½ inches deep, with 1 inch flare on all sides. Large pan to be edged over No. 6, and small pans over No. 8 iron wire.

Ears.—Ears to be 2 inches long, 11 inch wide, doubled over handles, and applied with two rivets in each.

Handles.—Handles to be of No. 7 iron wire; length 31 inches, width 11 inch out to out.

One pot cover.—The pot cover to be of 2 XX hundred plate bright charcoal tin, 10½ inches diameter, with not less than four corrugations on surface.

Ring.—Lifting-ring to be of No. 11 iron wire, clinched through and soldered.

Two pots.—The pots to be of best quality cast-iron, not less than \(\frac{1}{16}\) inch thick, of standard pattern; diameter at top 10\(\frac{1}{2}\) inches out to out, depth at center 9\(\frac{1}{2}\) inches. Capacity 2\(\frac{1}{2}\) gallons each.

Bail.-Bail to be of No. 4 iron wire.

Weight.—Weight to be not less than 8½ pounds.

Two skillets.—The skillets to be of best quality cast-iron, not less than \(\frac{1}{6} \) inch thick; diameter, out to out at bottom, 9 inches; depth 1\(\frac{1}{6} \) inch; flare of sides \(\frac{3}{6} \) inch.

Lip.—Lip, on left side from handle, of proper projection.

Handle.-Handle to be 5 inches long, curved; greatest width 11 i

Weight.—Skillets to weigh not less than 31 pounds each.

Two griddles.—The griddles to be of best quality cast-iron, not less inch thick; diameter, out to out, 9½ inches; depth to be ½ inch. To have rim formed in casting to fit 8-inch opening.

Handle.—Handle to correspond in size and pattern to those of skillets. Weight.—Weight of griddles to be not less than 23 pounds each.

One iron-heater.—The iron-heater to be of best quality cast-iron, not less than $\frac{1}{16}$ inch thick, with oval ends; length, out to out exclusive of handle, $19\frac{1}{4}$ inches; width, out to out, $9\frac{1}{2}$ inches inclusive of flange; depth $1\frac{1}{2}$ inch, with slight flare of sides.

Flange. - Flange 1 inch wide, with 3-inch molded edge.

Handles.—End handles to be formed in casting, not less than $2 \times 1\frac{1}{4}$ inch, with openings $1 \times \frac{1}{4}$ inch.

Weight.-Weight of heater to be not less than 51 pounds.

Three joints and one elbow stove-pipe.—The stove-pipe and elbow to be of best quality sheet-iron, No. 24, size 7-inch; pipe to be double-seamed, riveted at ends, beaded 13 inch from top. Elbow to be curved and formed of not more than five pieces, the pieces to be substantially riveted.

RANGE No. 2.

One wash-boiler.—The wash-boiler to be identical in material, style, and finish with that for No. 1 range; length 23½ inches, width 11½ inches out to out, extreme depth 14 inches, inclusive of drop in bottom. Capacity 14 gallons.

One coffee-boiler.—The coffee-boiler to be identical in material, style, and finish with that for No. 1 range; diameter at base 11½ inches, tapering to 7 inches diameter at top; extreme depth 11½ inches, inclusive of drop in bottom. Capacity 3 gallons.

Ears.—Ears to be $1\frac{1}{2}$ inch long, $1\frac{1}{2}$ inch wide, tapering to 1 inch at top. Bail.—Bail to be of No. 7 wire.

Handle.—Handle to be 1½ inch wide at top, tapering to ½ inch, with 3-inch arch.

Lip.—Lip to project 2½ inches, width at top 2½ inches, tapering to 1½ inch at point. To have not less than forty-two perforations on inside, properly spaced.

One steamer.—The steamer to be identical in material, style, and finish with that for No. 1 range; diameter at top 11½ inches out to out; depth 4½ inches; bottom to have not less than fifty-nine perforations, each 3 inch diameter, properly spaced.

One tea-kettle.—The tea-kettle to be identical in material and style with that for No. 1. Size to be No. 9. Capacity 2 gallons.

Weight .- Weight of kettle to be not less than 94 pounds.

Three bake-pans.—The bake-pans to be identical in material and finish with those for No. 1 range. Sizes as follows:

Size.—One (1) 18\frac{2}{4} x 19\frac{2}{4} inches; two (2) 7\frac{2}{4} x 19\frac{1}{2} inches, measurement on bottom, outside. Large pan to be 3\frac{1}{4} inches deep; small pans 2\frac{1}{4} inches deep, all 1-inch flare.

Reinforcing banda—Large pan to have reinforcing bands # x 1-inch

wrought-iron on each side, well secured.

Ears.—Ears to be 21 inches long, 11 inch wide.

Handles.—Handles of large pan to be of No. 4, of small pans of No. 5 iron wire, all 3\frac{3}{4} inches long, 1\frac{1}{2} inch wide out to out.

One pot-cover.—The pot-cover to be identical in material and style with

that for No. 1 range; diameter 111 inches.

Two pots.—The pots to be identical in material and style with those for No. 1 range; diameter at top 11½ inches out to out; depth at center 10½ inches. Capacity 3½ gallons each.

Weight.-Weight to be not less than 10 pounds each.

Two skillets.—The skillets to be identical in material and style with those for No. 1 range; diameter, out to out at bottom, 10½ inches; depth 2½ inches; flare of side ½ inch.

Handle.—Handle to be 51 inches long, curved; greatest width 11 inch.

Weight.-Skillets to weigh not less than 5 pounds each.

Two griddles.—The griddles to be identical in material and style with those for No. 1 range; diameter 10\frac{3}{4} inches out to out; depth \frac{1}{2} inch; to have rim to fit 9-inch opening.

Weight .- Weight to be not less than 31 pounds.

One iron-heater.—The iron-heater to be identical in material and style with that for No. 1 range; length out to out, exclusive of handle, 21% inches; width, out to out, 10% inches, inclusive of flange; depth 1% inch.

Weight.—Weight to be not less than 61 pounds.

Three joints and one elbow stove-pipe.—The stove-pipe and elbow to be identical in material and workmanship with that for No. 1 range, except that elbow must be formed of not more than four pieces. Size 8 inches.

GENERAL REMARKS.

All work to be done in the best workmanlike manner. All work on the tin furniture, unless otherwise specified, to be double seamed and soldered. All castings to be smooth. Tea-kettle and pots to be blacked on outside. Sizes of wire will be governed by the J. R. Brown & Sharpe American Standard Gauge.